

Soulful Baker From Highly Creative Fruit Tarts And Pies To Chocolate Desserts And Weekend Brunch

Put Flavor First with 60 Easy, Stylish Cakes Unlock a whole new world of flavor with Benjamina Ebuehi's signature cakes. Inspired by her journey to The Great British Bake Off and beyond, Benjamina's groundbreaking recipes put flavor at the forefront by letting the star ingredients—toasted nuts, fragrant spices, bold herbs and ripe fruit—do all the work. Creations like Plum & Black Pepper Cake, Masala-Chai Carrot Cake and Caramelized Plantain Upside-Down Cake are as impressive as they are simple. Beautiful, minimal finishing touches make a big impact, highlighting the exciting ingredients within. These irresistible treats will amaze your friends and family as easily as they will spice up your week. Full of beautiful, of-the-moment cakes with unforgettable flavors, *The New Way to Cake* brings out the best baker in everyone. A practicing psychologist explores the church's role in "soul care," advocating a counseling method that anchors modern therapy in timeless biblical principles.

****2019 James Beard Foundation Book Award Nominee**** "Black Girl Baking has a rhythm and a realness to it." - Carla Hall, Chef and television personality Invigorating and Creative Recipes to Ignite Your Senses For Jerrelle Guy, food has always been what has shaped her—her body, her character, her experiences and her palate. Growing up as the sensitive, slightly awkward child of three in a race-conscious space, she decided early on that she'd rather spend her time eating cookies and honey buns than taking on the weight of worldly issues. It helped her see that good food is the most powerful way to connect, understand and heal. Inspired by this realization, each one of her recipes tells a story. Orange Peel Pound Cake brings back memories of summer days eating Florida oranges at Big Ma's house, Rosketti cookies reimagine the treats her mother ate growing up in Guam, and Plaited Dukkah Bread parallels the braids worked into her hair as a child. Jerrelle leads you on a sensual baking journey using the five senses, retelling and reinventing food memories while using ingredients that make her feel more in control and more connected to the world and the person she has become. Whole flours, less refined sugar and vegan alternatives make it easier to celebrate those sweet moments that made her who she is today. Escape everyday life and get lost in the aromas, sounds, sights, textures and tastes of *Black Girl Baking*.

A visual tour of some of the art world's most provocative romances offers insight into how the ups and downs of their relationships influenced their work, providing coverage of such couples as Frida Kahlo and Diego Rivera, Jackson Pollock and Lee Krasner and Robert Rauschenberg and Jasper Johns.

A masterclass in preparing, baking and decorating pastry, from delicate tarts to comforting pies. Julie Jones is renowned for her highly decorative bakes packed with bold layers of flavour and texture. She is leading the pastry revival, believing that with a bit of patience and a love for food, anyone can create delicious, beautiful bakes. A comprehensive Pastry Recipes & Methods section guides you through 10 different types of pastry with step-by-step instructions. These include loved classics such as Shortcrust and Hot Water, as well as a versatile Vegan and Gluten-free, that can be swapped in or out of recipes with a helpful Alternative Pastry Key. Chapters include Fruit, Cream & Cheese, Nuts, Vegetables, Meat & Fish and Crunch & Crumb, featuring more than 50 sweet and savoury recipes ranging from a crowd-pleasing Vegetable Patch(work) Tart to stunning Vanilla Slices. Dive in and be inspired by Julie's delicate decorations and full-on flavours - these bakes are fun and achievable, with swaps and creativity encouraged.

Favored by everyone from fashion icons to movie stars, cigar smoking is sexy, and cigar smokers are getting younger! *Cigar Cool* is a tribute to cigar smoking's return to popularity now that it has caught on with a new generation of enthusiasts. Enormously popular in clubs and bars, cigars have become the new fashion accessory, and the stylish photographs in this book track its new role in society. The book is also a comprehensive guide to the main cigar styles, sizes, and related tools and accessories.

From celebrated art historian, curator, and teacher Sarah Lewis, a fascinating examination of how our most iconic creative endeavors—from innovation to the arts—are not achievements but conversions, corrections after failed attempts. The gift of failure is a riddle: it will always be both the void and the start of infinite possibility. *The Rise*—part investigation into a psychological mystery, part an argument about creativity and art, and part a soulful celebration of the determination and courage of the human spirit—makes the case that many of the world's greatest achievements have come from understanding the central importance of failure. Written over the course of four years, this exquisite biography of an idea is about the improbable foundations of a creative human endeavor. Each chapter focuses on the inestimable value of often ignored ideas—the power of surrender, how play is essential for innovation, the “near win” can help propel you on the road to mastery, the importance of grit and creative practice. *The Rise* shares narratives about figures past and present that range from choreographers, writers, painters, inventors, and entrepreneurs; Frederick Douglass, Samuel F.B. Morse, Diane Arbus, and J.K. Rowling, for example, feature alongside choreographer Paul Taylor, Nobel Prize-winning physicists Andre Geim and Konstantin Novoselov, and Arctic explorer Ben Saunders. With valuable lessons for pedagogy and parenting, for innovation and discovery, and for self-direction and creativity, *The Rise* “gives the old chestnut ‘If at first you don't succeed...’ a jolt of adrenaline” (Elle).

Flowing from the same reverence and principles as *Watercolor Is for Everyone*, the first title in the *Art Is for Everyone* series from Quarry Books, *Drawing Is for Everyone* offers 21 intuitive, process-based drawing lessons for depicting the natural world with graphite, colored pencils, and colorful inks.

“Lucy Parker writes deliciously fun enemies-to-lovers perfection!” — Tessa Bailey, New York Times bestselling author Beloved author Lucy Parker pens a delicious new romantic comedy that is a battle of whisks and wits. Ready... Four years ago, Sylvie Fairchild charmed the world as a contestant on the hit baking show, *Operation Cake*. Her ingenious, creations captivated viewers and intrigued all but one of the judges, Dominic De Vere. When Sylvie's unicorn cake went spectacularly sideways, Dominic was quick to vote her off the show. Since then, Sylvie has used her fame to fulfill her dream of opening a bakery. The toast of Instagram, Sugar Fair has captured the attention of the *Operation Cake* producers...and a princess. Set... Dominic is His Majesty the King's favorite baker and a veritable British institution. He's brilliant, talented, hard-working. And an icy, starchy grouch. Learning that Sylvie will be joining him on the *Operation Cake* judging panel is enough to make the famously dour baker even more grim. Her fantastical baking is only slightly more troublesome than the fact that he can't stop thinking about her pink-streaked hair and irrepressible dimple. Match... When Dominic and Sylvie learn they will be fighting for the once in a lifetime opportunity to bake a cake for the upcoming wedding of Princess Rose, the flour begins to fly as they fight to come out on top. The bride adores Sylvie's quirky style. The palace wants Dominic's classic perfection. In this royal battle, can there be room for two?

Bien Cuit introduces a new but decidedly old-fashioned approach to bread baking to the cookbook shelf. In the ovens of his Brooklyn bakery, Chef Zachary Golper bakes loaves that have quickly won over New York's top restaurants and bread enthusiasts around the country. His secret: long, low-temperature fermentation, which allows the bread to develop deep, complex flavours and a thick, mahogany-coloured crust - what the French call *bien cuit*, or 'well baked'. Golper recreates classic breads for the home baker along with an assortment of innovative 'gastronomic breads'.

"This is a very smart and soulful book. Jesse McCarthy is a terrific essayist." —Zadie Smith New York Times • "New Books to Watch For in March" A supremely talented young critic's essays on race and culture, from Toni Morrison to trap, herald the arrival of a major new voice in American letters. Ranging from Ta-Nehisi Coates's case for reparations to Toni Morrison's revolutionary humanism to D'Angelo's simmering blend of R&B and racial justice, Jesse McCarthy's bracing essays investigate with virtuosic

intensity the art, music, literature, and political stances that have defined the twenty-first century. Even as our world has suffered through successive upheavals, McCarthy contends, “something was happening in the world of culture: a surging and unprecedented visibility at every level of black art making.” Who Will Pay Reparations on My Soul? reckons with this resurgence, arguing for the central role of art and intellectual culture in an age of widening inequality and moral crisis. McCarthy reinvigorates the essay form as a space not only for argument but for experimental writing that mixes and chops the old ways into new ones. In “Notes on Trap,” he borrows a conceit from Susan Sontag to reveal the social and political significance of trap music, the drug-soaked strain of Southern hip-hop that, as he puts it, is “the funeral music that the Reagan Revolution deserves.” In “Back in the Day,” McCarthy, a black American raised in France, evokes his childhood in Paris through an elegiac account of French rap in the 1990s. In “The Master’s Tools,” the relationship between Spanish painter Diego Velázquez and his acolyte-slave, Juan de Pareja, becomes the lens through which Kehinde Wiley’s paintings are viewed, while “To Make a Poet Black” explores the hidden blackness of Sappho and the erotic power of Phillis Wheatley. Essays on John Edgar Wideman, Claudia Rankine, and Colson Whitehead survey the state of black letters. In his title essay, McCarthy takes on the question of reparations, arguing that true progress will not come until Americans remake their institutions in the service of true equality. As he asks, “What can reparations mean when the damage cannot be accounted for in the only system of accounting that a society recognizes?” For readers of Teju Cole’s *Known and Strange Things* and Mark Greif’s *Against Everything*, McCarthy’s essays portray a brilliant young critic at work, making sense of our disjointed times while seeking to transform our understanding of race and art, identity and representation.

If the viral BuzzFeed-style personality quizzes are any indication, we are collectively obsessed with the idea of defining and knowing ourselves and our unique place in the world. But what we’re finding is this: knowing which Harry Potter character you are is easy, but actually knowing yourself isn’t as simple as just checking a few boxes on an online quiz. For readers who long to dig deeper into what makes them uniquely them (and why that matters), popular blogger Anne Bogel has done the hard part—collecting, exploring, and explaining the most popular personality frameworks, such as Myers-Briggs, StrengthsFinder, Enneagram, and others. She explains to readers the life-changing insights that can be gained from each and shares specific, practical real-life applications across all facets of life, including love and marriage, productivity, parenting, the workplace, and spiritual life. In her friendly, relatable style, Bogel shares engaging personal stories that show firsthand how understanding personality can revolutionize the way we live, love, work, and pray.

Soulful Baker From highly creative fruit tarts and pies to chocolate, desserts and weekend brunch Jacqui Small

A Bustle Must-Read Book • A transporting love story of music, stardom, heartbreak, and a gifted young singer-songwriter who must find her own voice—“pure sun-soaked summer fun” (Kate Quinn, bestselling author of *The Alice Network*). The year is 1969, and the Bayleen Island Folk Fest is abuzz with one name: Jesse Reid. Tall and soft-spoken, with eyes blue as stone-washed denim, Jesse Reid’s intricate guitar riffs and supple baritone are poised to tip from fame to legend with this one headlining performance. That is, until his motorcycle crashes on the way to the show. Jane Quinn is a Bayleen Island local whose music flows as naturally as her long blond hair. When she and her bandmates are asked to play in Jesse Reid’s place at the festival, it almost doesn’t seem real. But Jane plants her bare feet on the Main Stage and delivers the performance of a lifetime, stopping Jesse’s disappointed fans in their tracks: A star is born. Jesse stays on the island to recover from his near-fatal accident and he strikes up a friendship with Jane, coaching her through the production of her first record. As Jane contends with the music industry’s sexism, Jesse becomes her advocate, and what starts as a shared calling soon becomes a passionate love affair. On tour with Jesse, Jane is so captivated by the giant stadiums, the late nights, the wild parties, and the media attention, that she is blind-sided when she stumbles on the dark secret beneath Jesse’s music. With nowhere to turn, Jane must reckon with the shadows of her own past; what follows is the birth of one of most iconic albums of all time. Shot through with the lyrics, the icons, the lore, the adrenaline of the early 70s music scene, *Songs in Ursa Major* pulses with romantic longing and asks the question so many female artists must face: What are we willing to sacrifice for our dreams?

A designer who’s “turned pie crust decorating into an art form” shows how to embellish an ordinary crust—for a creation as beautiful as any cake (Martha Stewart). Everyone knows that serving a pie for dessert makes guests happy. And serving one with a beautifully designed crust that makes guests swoon is even better. Pies can be as stunningly attractive as the most decorative cakes with the use of some basic techniques and the appropriate care when working with pie dough. The recipes and techniques in this book give any home baker the tools to create breathtaking works of pie art. From preparation of the dough to the last moments of baking, all methods are clearly presented using step-by-step photographs. A flat surface, rolling pin, sharp knife, and cookie cutters of different sizes and shapes make embellishing an ordinary pie crust easy. The 25 designs in this book, arranged by three levels of difficulty, range from graphic art styles to seasonal-inspired florals—offering the first guide to creating these stunning works of edible art. “[A] gorgeous cookbook...As the book progresses, so do your skills.” —Taste of Home

Can you succeed in business when your strength is more about sensitivity than swagger? If you’re moved by meaning, more than manipulation? In other words: Can you succeed while still being you? Christine Kane is living proof that the answer is yes. Far too many of us have swallowed the notion that business owners have to be a certain way to be successful—strategy-obsessed, data-driven, and relentlessly aggressive. Bookstore shelves are lined with guides for entrepreneurs that urge them to “Crush it! 10X It!” or “Unf**k it!” Those who aren’t crushers or unf**kers of anything are left wondering if something’s wrong with them. Like, maybe they’re just not cut out for business. A former songwriter and performer, and then founder of Uplevel YOU—a multi-million-dollar business coaching company—Christine Kane shows a new class of entrepreneurs another way. It’s time to connect, not crush. In *The Soul-Sourced Entrepreneur*, Kane shares the insights that have helped thousands find success without losing themselves. In these pages, readers will find a practical plan to:

- Toss out ineffective, old-school goal-setting models.
- Reframe your intuition and sensitivity as valuable assets, not as flaws to hide.
- Examine old patterns for clues as to what’s been holding you back.
- Clean up the spaces and distractions draining your energy and power.
- Learn to confidently trust in your own wisdom.
- Break free from fear-based decision-making that plagues most businesses.

Throughout the book, you’ll hear stories from other soul-sourced entrepreneurs, who employ their own reliable, unique set of best practices based as much in intuition and self-awareness as on specific skills and strategies. Forget business as usual. Your business is personal, and in this new era, authenticity, creativity, and sensitivity are what set businesses apart. *The Soul-Sourced Entrepreneur* is your unconventional plan to build the business of your dreams, and being wildly successful by being you.

“You can almost taste the food in Bill Buford’s *Dirt*, an engrossing, beautifully written memoir about his life as a cook in France.”

—The Wall Street Journal What does it take to master French cooking? This is the question that drives Bill Buford to abandon his perfectly happy life in New York City and pack up and (with a wife and three-year-old twin sons in tow) move to Lyon, the so-called gastronomic capital of France. But what was meant to be six months in a new and very foreign city turns into a wild five-year digression from normal life, as Buford apprentices at Lyon's best boulangerie, studies at a legendary culinary school, and cooks at a storied Michelin-starred restaurant, where he discovers the exacting (and incomprehensibly punishing) rigueur of the professional kitchen. With his signature humor, sense of adventure, and masterful ability to bring an exotic and unknown world to life, Buford has written the definitive insider story of a city and its great culinary culture.

Past meets present in this stylish guide to decorating modern homes with heirlooms and antiques Designer and antiques dealer Tara Shaw is a respected supplier of French and European antiques for a host of AD100 and Elle Decor A-listers, including Bobby McAlpine, Mary McDonald, and Bunny Williams. In her first book, she helps readers understand how to select the best antiques and how to use them in a variety of decor schemes. The book presents never-before-published spaces from Shaw's portfolio and reveals her favorite antique-hunting spots throughout Europe. Anecdotes from years of treasure hunting are accompanied by images of rare and precious finds, with text that decodes just how to choose the right pieces and display them in a contemporary interior. Readers will be able to look at each space and take away ideas they can apply to their own homes, to create personalized rooms full of provenance and beauty.

Traces the rise and fall of the original Stax Records, touching upon the racial politics in Memphis in the 1960s, the personal histories of the sibling founders, and the prominent musicians they featured.

Part memoir, part manifesto, Soulbbatical is an invitation to become Chief Soul Officer of your own life—and to open up a whole new world of possibility. Former Harley-Davidson executive Shelley Paxton did just that. She walked away at the peak of her twenty-six-year marketing career and embarked on a profoundly personal journey to reconnect with her true purpose and deepest desires. She called it her "Soulbbatical," and it not only changed her life, it became her calling. Paxton had a wildly successful life by most definitions—iconic brands, executive titles, and a globe-trotting career that took her to over sixty countries. She had one of the coolest jobs in the world, yet couldn't shake the feeling that she had lost herself along the way. Something was missing. Here, she takes you on a sometimes harrowing, often hilarious journey through the illness, divorce, addiction, and tragedy that finally woke her up. Suddenly she was rebelling for her best life, and embracing a new mission: to encourage others to live their most authentic, courageous, and purposeful lives—today. Soulbbatical is an unconventional, exhilarating, and totally badass road map to discovering what you really want—and getting it. Because no matter how far you've strayed from your soul's true path, it's never too late for transformation.

A comprehensive and practical guide by famous Master Chocolatier Jean-Pierre Wybauw. With clear action images and brilliant photography by Frank Croes. More than 100 delicious and original chocolate decoration techniques, explained very clearly. A must-have for professionals and advanced amateurs. AUTHOR: Jean-Pierre Wybaum, in heart and soul a teacher of chocolate and confectionary technology, has been an adviser and instructor with Barry-Callebaut for 34 years. He constantly travels around the globe to teach professionals the tricks of the trade and give lectures at famous trade schools. For years he has been a valued judge during international contests and in 2002 he was voted Chef of the Year by the Culinary Institute of America. Frank Croes is a renowned photographer, who specialized in culinary photography. SELLING POINTS: * Includes more than 100 chocolate decoration techniques and instructions * A perfect source fbook of ideas 460 colour photographs

In 1978, Harvey Milk asked Gilbert Baker to create a unifying symbol for the growing gay rights movement, and on June 25 of that year, Baker's Rainbow Flag debuted at San Francisco's Gay Liberation Day parade. Baker had no idea his creation would become an international emblem of freedom, forever cementing his place and importance in helping to define the modern LGBTQ+ movement. Rainbow Warrior is Baker's passionate personal chronicle, from a repressive childhood in 1950s Kansas to a harrowing stint in the US Army, and finally his arrival in San Francisco, where he bloomed as both a visual artist and social justice activist. His fascinating story weaves through the early years of the struggle for LGBTQ+ rights, where he worked closely with Milk, Cleve Jones, and the Sisters of Perpetual Indulgence. Baker continued his flag-making, street theater and activism through the Reagan years and the AIDS crisis. And in 1994, Baker spearheaded the effort to fabricate a mile-long Rainbow Flag—at the time, the world's longest—to celebrate the 25th anniversary of the Stonewall Uprising in New York City. Gilbert and parade organizers battled with the newly elected Mayor Giuliani for the right to carry it up Fifth Avenue, past St. Patrick's Cathedral. Today, the Rainbow Flag has become a worldwide symbol of LGBTQ+ diversity and inclusiveness, and its rainbow hues have illuminated landmarks from the White House to the Eiffel Tower to the Sydney Opera House. Gilbert Baker often called himself the "Gay Betsy Ross," and readers of his colorful, irreverent and deeply personal memoir will find it difficult to disagree.

Naturally Delicious Fruits in Luxuriously Sweet Treats Fruit desserts are more than tarts and pies—they're cakes, mousses, cookies and so much more. It doesn't matter if you grow and pick from the garden, or browse and buy from the farmers' market or grocery store, Jackie Bruchez has the perfect dessert for your bounty. This comprehensive cookbook helps you pack more sweetness into your day in the most extravagant fashion possible. The variety of flavors makes it easy to spice up simple cookies with berries in Blueberry–White Chocolate Oatmeal cookies, swap out brownies for Apple-Maple Blondies and make the most of summer with a Rhubarb-Striped Mango Cake. Every confection includes fantastic fruits that elevate each dessert to something more complex than the average sweet.

Superstar singer, bestselling cookbook author, and cooking show host Patti LaBelle shares her favorite dessert recipes and kitchen memories. Her New York Times bestseller LaBelle Cuisine: Recipes to Sing About, which sold more than 300,000 copies, established her as a cooking star. Today, Patti's baking skills have the country buzzing. In Fall 2015, a fan's YouTube review of her sweet potato pie became a viral sensation, with over 20 million views. In just one weekend, her pies were completely sold out at Wal-Mart stores across the country. Now, for the first time, fans of Patti's pie can make their own, as well as other amazing sweets! Filled with her favorite recipes for pies, cakes, cookies, and puddings, as well as a chapter on diabetic-friendly recipes, moving personal stories from her career and life, this is the most personal cookbook LaBelle has written. Every fan of soul and sweets will want to own it.

Ravneet studied at Le Cordon Bleu before taking over the pastry sections at St John, Llewelyn's and Wild by Tart. Now a freelance chef, she set up industry networking forum Countertalk in May

If you are a beginning baker, this book offers an accessible introduction to essential baking ingredients, equipment, and techniques as well as detailed, step-by-step recipes that make it easy to prepare even the trickiest baked goods. If you are already

an accomplished baker, it offers many sophisticated and unusual recipes that will help you refine your knowledge and skills. The book features a distinctive organization based on six key baking ingredients, from fruits and vegetables, nuts and seeds, and chocolate to dairy products, spices and herbs, and coffee, tea, and liqueurs. Select an ingredient or flavor you love, and you'll find many delicious ways to incorporate it into your baking. Bloom's recipes encompass every type of baking. You'll find spectacular versions of familiar favorites - Cherry Pie, Carrot Cake with Cream Cheese Frosting, and Double Peanut Butter Cookies - as well as intriguing variations and extravagant indulgences, including Coconut Biscotti, Lemon Verbena and Walnut Tea Cake, and Dark Chocolate Creme Brulee. Her meticulous recipes specify essential gear, offer tips on streamlining the recipe and storing the finished dish, and provide advice on varying ingredients and adding panache. With in-depth guidance on techniques and ingredients, 225 standout recipes, variations and embellishments for almost every dish, and 32 pages of striking full-color photographs, *The Essential Baker* is truly the only baking book you'll ever need.

2016 James Beard Award Winner (Baking & Desserts) 101 recipes for baking with whole and sprouted grains, making the most of the seasonal harvest, and healing the body through naturally fermented food Sarah Owens spent years baking conventional baked goods, only to slowly realize she had developed a crippling inability to digest or tolerate their ingredients. Unable to enjoy many of her most favorite foods, she knew she must find a health-sustaining alternative. Thus Sarah started experimenting with sourdough leavening, which almost immediately began to heal her gut and inspire her anew in the kitchen. Soon after, her artisan small-batch bakery, BK17, was launched, and with that, a new way to savor and share nutritious sourdough breads and treats with her Brooklyn community. Sourdough and other fermented foods are making a comeback because of their rich depth of flavor and proven health benefits. In *Sourdough*, Sarah demystifies keeping a sourdough culture, which is an extended fermentation process that allows for maximum flavor and easy digestion, showing us just how simple it can be to create a healthy starter from scratch. Moreover, Sarah uses home-grown sourdough starter in dozens of baked goods, including cookies, cakes, scones, flatbreads, tarts, and more--well beyond bread. Sarah is a botanist and gardener as well as a baker--her original recipes are accented with brief natural history notes of the highlighted plants and ingredients used therein. Anecdotes from the garden will delight naturalists and baked-goods lovers among us. Laced with botanical and cultural notes on grains, fruits and vegetables, herbs, and even weeds, *Sourdough* celebrates seasonal abundance alongside the timeless craft of artisan baking.

Nothing gets our attention like an unmade decision: Should I accept the new position? Which schooling choice is best for my kids? How can I support my aging parents? When we have a decision to make and the answer isn't clear, what we want more than anything is peace, clarity, and a nudge in the right direction. If you have trouble making decisions, because of either chronic hesitation you've always lived with or a more recent onset of decision fatigue, Emily P. Freeman offers a fresh way of practicing familiar but often forgotten advice: simply do the next right thing. With this simple, soulful practice, it is possible to clear the decision-making chaos, quiet the fear of choosing wrong, and find the courage to finally decide without regret or second-guessing. Whether you're in the midst of a major life transition or are weary of the low-grade anxiety that daily life can bring, Emily helps create space for your soul to breathe so you can live life with God at a gentle pace and discern your next right thing in love.

Western tradition has long held that the Chinese are a lucky people, so a Westerner experiencing a run of misfortune is often asked if they have 'run over a Chinaman'. CJ is one of these people. In fact, friends had often asked CJ how many Chinamen she had run over in her last life. Sometimes, she was asked if she had ever been hit by lightning or if she had been on a ladder when a black cat walked underneath it. The comments were facetious but not intended to cause harm. Yet, with the sharpness of ice, they unfailingly connected to that part of CJ's soul that questioned whether she was to blame, or whether she was in some other way responsible for the tragic events that had unfolded in her life. Gain an insider's view of how trauma affects an otherwise sunny mind. Walk - or run - through life with CJ as she bounces from trauma to trauma until the day when she finally works out which way is up.

Create showstopping cookies that taste as good as they look! A collection that includes something for everyone, no matter the occasion or season. In *Creative Cookie Decorating for Everyone*, the follow-up to the beloved *Creative Cookie Decorating*, Emily Hutchinson takes you through decorating with buttercream, with hundreds of step-by-step photos. She covers each season and holiday with new ideas and designs for your cookies. Unique to this book are instructions for how to flood with buttercream. (Yes, you read that right, you can flood with buttercream!) Emily shares twice as many (new!) delicious recipes while also including allergy-conscious cookies that everyone can enjoy. These recipes have been tested and perfected, so they are ready for the spotlight! Emily's main goal is to teach you all her tips and tricks, which have taken her years to learn, and help you develop or fine-tune your decorating skills, no matter your background experience in the kitchen. Emily loves to see bakers succeed, and this book is sure to help you take your cookies to the next level. Emily, the creator of *The Hutch Oven*, has built a brand around creative ways to decorate beautiful and achievable buttercream-frosted cookie designs with trusted recipes. She passionately shares her gift of baking, along with her inspiring journey after her daughter passed away from SIDS in 2008. Her heartfelt stories will leave you full of hope and the feel of a warm embrace as you soak up valuable cookie knowledge. Emily is real and relatable, and it's like you're baking right alongside her. *Creative Cookie Decorating for Everyone* is as much about finding joy and peace in the kitchen as it is connecting with people while baking.

The majority of us would not necessarily define ourselves as artists. We're parents, students, businesspeople, friends. We're working hard, trying to make ends meet, and often longing for a little more--more time, more love, more security, more of a sense that there is more out there. The truth? We need not look around so much. God is within us and he wants to shine through us in a million little ways. *A Million Little Ways* uncovers the creative, personal imprint of God on every individual. It invites the discouraged parent, the bored Christian, the exhausted executive to look at their lives differently by approaching their critics, their jobs, and the kids around their table the same way an artist approaches the canvas--with wonder, bravery, and hope. In her gentle, compelling style, Emily Freeman encourages readers to turn down the volume on their inner critic and move into the world with the courage to be who they most deeply are. She invites regular people to see the artistic potential in words, gestures, attitudes, and relationships. Readers will discover the art in a quiet word, a hot dinner, a made bed, a grace-filled glance, and a million other ways of showing God to the world through the simple human acts of listening, waiting, creating, and showing up.

The innkeeper of a popular, rustic resort offers up the secrets to their signature cuisine, describing how generations of area residents passed down their gardening, cheese-making and preserving techniques and how he harnessed these craft lessons to make his artisanal meals. 30,000 first printing.

Offers recipes for low-fat African American dishes made with fresh ingredients and minimal amounts of salt and refined sugar, along with tips on using healthy cooking techniques and buying local, seasonal products. Original.

A "spellbinding debut" and "a feast for all readers" (*Library Journal*, starred review) about a food journalist's desperate attempt to save his career--and possibly, his marriage--through an epic quest that leads him from Burgundy through Russia, tracking an infamous bottle of wine. Ex-food journalist and nearly destitute wine connoisseur Bruno Tannenbaum has hit rock bottom. So when he stumbles on a clue hinting at a lost wine vintage, the 1943 Trevallier--stolen from France during WWII and now worth a fortune--Bruno is convinced that finding this wine

could be the key to restoring his journalism career, and perhaps even his failing marriage. But as word spreads about his search for the Trevallier, Bruno finds himself in a desperate treasure hunt, racing from lush Burgundy vineyards through German inns and a Russian prison in this “positively delightful” (The Seattle Times) culinary expedition about second chances and “the power of food and wine to heal” (BookPage). “An unsnobby wine thriller [and] an excellent pairing with just about any book club.” —Portland Tribune

Selection of recipes from noted food writers from the editors of the quarterly Cherry bombe.

Baking became a form of therapy for Julie when her mother, who taught her to bake, was diagnosed with dementia. They began baking together again, and Julie started her Instagram account as a way to document this precious time. Her devoted followers regularly send supportive messages and photos of their own bakes. Her effortless style and amazing skills encourage everyday bakers to aspire to go ‘one step beyond’ and create something beautiful and imaginative. Using natural and colorful ingredients, considered decoration, and beautiful pastry designs, Julie Jones provides ideas on how to make bakes that beg to be presented in a way that feeds your soul as well as your stomach. Across the 175+, heavily illustrated pages, you’ll find chapters on: Fruit Tarts and Pies, containing recipes like apple rose tart and plum and frangipane tart, plus pastry decoration techniques Cakes, Bakes and Treats, with dipped lemon madeleines and muddle cake, as well as tips for getting cream fillings right every time Bread and Yeasted Dough, with trampoline bread and grissini Chocolate, including a stunning triple chocolate celebration cake and chocolate ganache Desserts, with delizia di limone and a meringue sharing nest wreath ?Weekend Breakfast and Brunch, with banana, pecan, and chocolate muffins and fluffy pancakes.

Second edition bonus: More delicious keto variations and comprehensive nutritional information Giving up dessert is no fun, so health-savvy folks have long tried to find ways to satisfy a sweet tooth. But so many Paleo-style desserts are complicated—Whole30 doesn’t even go there—and some keto sweets are total fat bombs! Arman Liew discovered a way to have his cake and eat it, too, with decadent creations that indulge the appetite and pack in the nutrients. From breakfast reinvented to no-bake treats, recipes include: Protein Peanut Butter Cups Dark Chocolate and Salted Caramel Waffles Molten Lava Cake White Chocolate Raspberry Bars There’s no tapioca flour, coconut nectar, or xanthan gum to be found here. Make something sweet the moment the craving hits, from foods that are already in the cabinet. Add in terrific photography, and this is a book every health-conscious person should have on hand.

Do your cakes collapse, soufflés slump, cookies crumble, and fruit pies fail? For those living at high altitude, baking can be a challenge at best, or a total disaster. More than thirty-four of the fifty United States, plus many Canadian regions, have cities and towns at altitudes of more than 2,500 feet, yet there are hardly any cookbooks that address the special needs of these local bakers. Until now. Award-winning cookbook author Susan G. Purdy has finally written the first-ever foolproof guide to high-altitude baking. Purdy has actually “gone there and done that,” staying as long as it took to bake these recipes to perfection at five different locations -- and elevations -- across the country. In *Pie in the Sky*, Purdy leaves behind old conversion tables, disproves many oft-repeated calculations and adjustments, and presents reliable recipes in their entirety for each altitude. She takes out the tinkering and guarantees success at any height. In addition, she explains the hows and whys, gives tips and hints for problems specific to every altitude, and generally demystifies the subject of atmospheric obstacles that cause favorite recipes to flop. Whether they live in the eastern mountains or the far west, in Boston, Massachusetts; Boone, North Carolina; or Santa Fe, New Mexico; home bakers as well as experienced chefs will love the wide range of easy-to-make treats including Mile-High Lemon Meringue Pie, Coconut Cake with Coconut Icing, Paradise Peak Chocolate Soufflé, Vail Lemon-Poppy Seed Loaf, Celestial Challah, and Sour Cream Streusel Coffee Cake. Every recipe was tested at sea level (Connecticut), 3,000 feet (North Carolina and Virginia), 5,000 feet (Idaho and Colorado), 7,000 feet (New Mexico), and 10,000 feet (Colorado) and can be used at these elevations or any points in between.

The expert baker and bestselling author behind the Magnolia Network original series *Zoë Bakes* explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT** • “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In *Zoë Bakes Cakes*, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut–Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil’s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

Creative manifestos can trigger new ways of seeing problems, encourage us to be daring, and help us get out of a rut. Here are 100 inspiring examples from a variety of creatives, including writers, designers, architects, and engineers. These manifestos come in many different shapes and sizes, but each one addresses fundamental questions about what it means to be creative, where creativity comes from, and how to be more creative in everyday life.

The late jazz legend offers his memories of the jazz scene of the 1950s and his decline from drug use in the early 1960s

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